

VISIT...

LANZAROTE
Caliente.COM

Red LobsterŽ Cheddar Bay Crab BakeŽ

Ahoy. Here's a cool clone for a pizza-shaped adaptation of Red Lobster's famous Cheddar Bay Biscuits, with a little crab thrown in. If you like those tender, cheesy biscuits that come with every meal at Red Lobster, then you'll surely like this new recipe. Plus, it's a cinch to make. I suggest you use fresh crabmeat as they do in the restaurants, but if it's only the canned stuff you have available, no problem. You'll still be able to enjoy the taste of Red Lobster's appetizer, without having to leave a tip.

2 cups Bisquick baking mix

1 3/4 cup finely shredded cheddar cheese 2/3 cups milk

2 tablespoons butter, melted and divided
1/4 teaspoon garlic powder

1/2 teaspoon fine parsley flakes

1/3 cup crab meat (fresh or canned lump) 1. Preheat oven to 450 degrees.

2. Combine baking mix, 1 cup of the cheddar cheese, milk, and 1 half of the melted butter in a medium bowl. Mix by

hand until well-combined.

3. Pat out the dough into circle approximately 8 inches in diameter, with a slight lip around the edge, like a pizza crust.

4. Sprinkle the parsley over the top of the dough. Be sure the dried parsley flakes are crushed fine. You can easily crush the flakes in a small bowl with your thumb and forefinger.

5. Sprinkle the crab over the top of the dough.

6. Sprinkle the remaining cheese over the crab. Dont go all of the way to the edge of the dough leave a margin of a

half-inch or so around the edge.

7. Bake for 14-16 minutes or until the cheese on top begins to slightly brown.

8. Combine the remaining butter with the garlic powder and brush it over the top of the bake as soon as it comes out of the oven. Slice it like a pizza into 8 pieces and serve hot.

Makes 8 pieces